

Capacity

Up to 32 guests for a seated meal

Fees

Room Fee \$300

Gratuity 23%

Minimums

Weeknight food and beverage minimums: \$1,800 for up to 16 people
\$2800 for 17-32

Weekend food and beverage minimums: \$3,000 for up to 16 people
\$4500 for 17-32 people

*We require a 20% deposit to hold your reservation



Menu Options & Pricing

FOOD

Appetizers/Cocktail Snacks

\$25 per person, per hour

Selection of 4 snacks as passed apps/buffet style

Dinner Choices

Seated Family Style Meal \$100/115/135 per person

Enjoy a four to six course meal, ranging from a selection of dishes to the full degustazione menu.

Additions

Subject to availability

We are delighted to procure through Spinasse purveyors, if requested, and subject to additional charges:

Truffles, caviar, foie gras as a supplement

Linens, flowers, cakes, decorations

BEVERAGES

Wine Choices

Wine Pairings \$65 and up per person

Add specially chosen glass pours to each course

Wines by the Bottle: Market Price

Add wines by the bottle to each course from our extensive wine list

Corkage Fee \$40 per bottle

Guests may bring their own wines, but a corkage fee will apply.

Coffee Service ala Carte

\$5 per person

Spinasse PDR has a selection of espresso beverages available.

Sample Menu

ANTIPASTI

Prosciutto di Parma

Pio Tosini 20 month-aged prosciutto with marinated apples and toasted mustard seeds

Insalata di cavolo

Savoy cabbage salad with soft boiled eggs, anchovies and crispy pancetta

PRIMI

Tjarin al ragù

Fine hand-cut egg pasta with pork and beef ragù

Risotto alle erbe

Risotto with fresh herbs and egg yolk

SECONDI

Trota alla Piemontese

Pan-seared trout with salsa Piemontese and radishes with salsa verde

Capunet

Braised beef, pork, and veal wrapped in chard with caramelized honey-Barolo vinegar sauce

DOLCI

Zuppa Inglese

Ladyfinger soaked with acqua di cedro, layered with ricotta mousse and lemon curd with candied lemon zest and crème fraiche